

FOOD MENU

SURELY NOT EVERYBODY WAS KUNG FU FIGHTING?

MASTER KONG

MAN WITH ONE CHOPSTICK GO HUNGRY



BANQUET MENU
PRICES 84 PP & 69 PP
(MIN 4 GUESTS)

BAO BUNS • DUMPLINGS • CURRY • SNACKS

KONG BANQUETS
Fit for Emperor or Urchin!



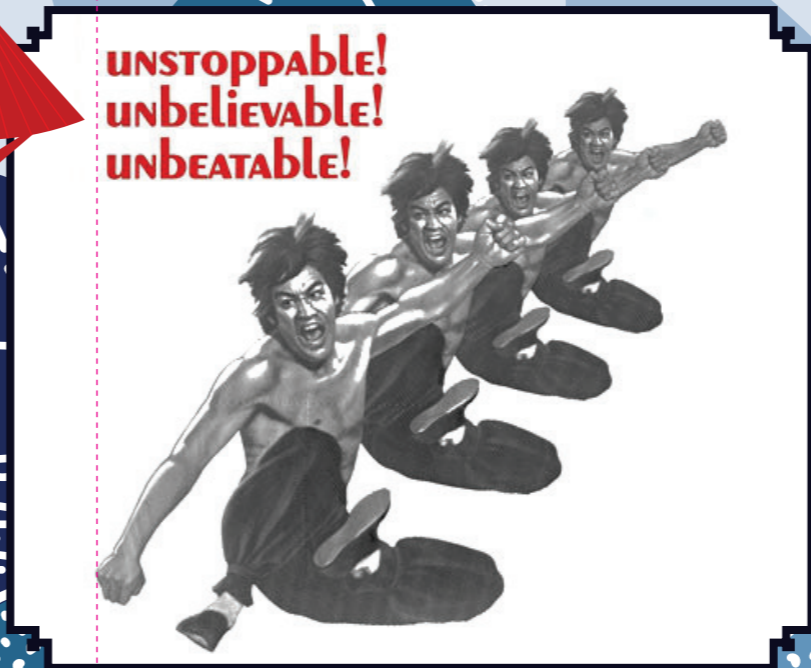
HAPPY HOUR
\$10 TAPTAILS
MONDAY 3-5PM

MIYAGI WAS HERE!

Ass kickin' street food!
MOT HAI BA YO!

@masterkongwellington
@masterkongwellington

MY FIST HUNGERS FOR JUSTICE! KAPOW!



KICK-ASS ASIAN STREET FOOD



BANQUET 1

(MINIMUM 4 GUESTS)

Banquets served with steamed rice & prawn crackers

EDAMAME Kong sauce (vg) (df) (nga)

12-SPICE SALT & SICHUAN PEPPER SQUID

Master's Sichuan sauce (dfo) (nga) **▲▲**

KONG FRIED CHICKEN WINGS Sweet & sticky dried chilli sauce, shallots, kewpie mayonnaise (df) **▲▲**

BOK CHOY DUMPLINGS Truffle oil, Kong sauce (vg) (df)

ROUNDHOUSE SALAD Ass-kickin' Nilaga salad with Vietnamese herbs, cabbage & peanuts (df) (nga) **▲**

PORK BELLY MEE GORENG Twice cooked pork belly on Indonesian street noodle mee goreng (df) **▲**

MONKEY MAGIC Our famous flambé banana, pineapple & cinnamon boat, with ice cream & coconut caramel for two (vgo) (df) (nga)

\$69.0
PER PERSON

KEY

YUZU: East Asian citrus fruit

SICHUAN: South Western Chinese province famous for the Yangtze river, giant pandas, & kick-ass food

GOCHUJANG: Korean fermented chilli paste

HOISIN: Fragrant southern Chinese dipping sauce

KEWPIE: A cult classic, super creamy, rice vinegar mayonnaise

XIAO LONG BAO: Chinese dumpling

PONZU: Japanese citrus soy sauce

TATAKI: Rare seared & marinated meat or fish

NUNCHUCK CHILLI GUIDE

Most of our food has a hint of spice. Here's what to expect!

▲ LIGHT TOUCH

▲▲ PUNCH TO THE GUTS

▲▲▲ K.O.

SNACKS

EDAMAME Kong sauce / 10 (vg) (df) (nga)

PRAWN CRACKERS Chilli salt, lemongrass dip / 8 (df) (ngo)

SPINACH & RICOTTA WONTON Cream infused with Sichuan pepper & star anise. Finished with parmesan cheese / 17 (v)

POPCORN PRAWNS Taiwanese spices, yuzu mayonnaise, cured egg yolk / 22 (dfo)

12-SPICE SALT & SICHUAN PEPPER SQUID Master's Sichuan sauce / 19 (dfo) (nga) **▲**

KONG FRIED CHICKEN WINGS Sweet & sticky dried chilli sauce, shallots, kewpie mayonnaise / 22 (dfo) **▲▲**

FRIED CAULIFLOWER Walnut crumble, dried cranberries, gochujang sauce, lotus root crisp, Vietnamese mint / 19 (vg) (df) (nga) **▲**

CHICKEN BBQ Marinated & grilled chicken skewers, mango salsa / 21 (df) (nga)

CRISPY PORK RIBS Gochujang pesto / 22 (df)

Don't leave without trying our

BAO BUNS

(ALL 19.5, 2 PER SERVE)

CRISPY PORK BELLY Roy Choi sauce, onions, coriander mayo, crackling dust (dfo)

KAARAGE CHICKEN Smoked maple syrup, Kaitaia mayonnaise, slaw (df) **▲**

TEMPEH Fermented soy bean, sriracha vegan mayo, gochujang sauce, slaw (vg) (df) (nga)

GRAND MASTERS

GET DUCKED Half roast Peking duck, cucumber, spring onion & Chinese pancakes with plum, cherry & hoisin sauces / 47 (df)

12-HOUR SHORT RIB Filipino Asado sauce, kūmara crisps, chives & spring onion with duck fat fried rice / 43 (df) (nga)

THAI YELLOW CURRY Mixture of Asian herbs, spices & aromatic with coconut curry. Finished off with coriander oil & curry leaves / 29 (vg) (df) (nga) **▲** add fish of the day / +9

KONG SPECIALTIES

KUNG PAO CHICKEN A tantalising blend of savoury karaage chicken tossed with vibrant crunchy veggies, roasted peanuts, coated in a zesty Sichuan pepper sauce / 35 (df) **▲▲▲**

PORK BELLY MEE GORENG Twice cooked pork belly on Indonesian street noodle mee goreng / 35 **▲**

PAD THAI Wok fried rice noodles in sweet tamarind sauce with mushrooms, peanuts, tofu & mung beans / 32 (vg) (df) (ngo) **add chicken / +6**

ROUNDHOUSE SALAD Ass-kickin' Nilaga salad with Vietnamese herbs, cabbage & peanuts / 28 (df) (nga) **▲** add chicken or tofu / +6

FRESH

BEEF TATAKI Pan-seared sirloin, black garlic aioli, truffle ponzu, fried enoki mushroom, baby onion / 22 (dfo) (nga)

ASIAN SMOKED SALMON Coriander-cured smoked salmon fillet, crème fraîche, sambal mascarpone, nori chips / 22 (dfo)

CEVICHE Fish of the day, lemon & lime citrus dressing, coriander, kūmara chips / 22 (df) (nga)

VEGAN SASHIMI Salt-baked marinated carrot sashimi with refreshing dashi citrus dressing / 18 (vg) (df) (nga)

DUMPLINGS

(ALL 16, 4 PER SERVE)

PORK & CABBAGE Pork crackling dust, Kong sauce (df)

BOK CHOY Truffle oil, Kong sauce (vg) (df)

PRAWN & GINGER Shallots, Kong sauce (df)

(v) - vegetarian

(vo) - vegetarian optional

(vg) - vegan

(vgo) - vegan optional

(df) - dairy free

(dfo) - dairy free optional

(nga) - no gluten added

(ngo) - no gluten optional

We try to keep our evolving menu **local, seasonal, and organic** wherever possible, making every bite count. We try our best, but our kitchen is not completely free of gluten. Please speak to your server if you have any concerns. +2% surcharge on all credit card and contactless debit payments.

BANQUET 2

(MINIMUM 4 GUESTS)

Banquets served with steamed rice & prawn crackers

EDAMAME Kong sauce (vg) (df) (nga)

POPCORN PRAWNS Taiwanese spices, yuzu mayonnaise, cured egg yolk (df)

BOK CHOY DUMPLINGS Truffle oil, Kong sauce (vg) (df)

CRISPY PORK BELLY BAO Roy Choi sauce, onions, coriander mayo, crackling dust (df)

KUNG PAO CHICKEN A tantalising blend of savoury karaage chicken tossed with vibrant crunchy veggies, roasted peanuts, coated in a zesty Sichuan pepper sauce (df) **▲▲▲**

12-HOUR SHORT RIB Filipino Asado sauce, kūmara crisps, chives & spring onion with duck fat fried rice (df) (nga)

MONKEY MAGIC Our famous flambé banana, pineapple & cinnamon boat, with ice cream & coconut caramel for two (vgo) (df) (nga)

\$84.0
PER PERSON

RICE & GREENS

DUCK FAT FRIED RICE With 6-minute egg / 14 (df) (nga)

HOT ASIAN GREENS / 12 (vg) (df) (nga)

STEAMED RICE / 6 (vg) (df) (nga)

GRILLED ROTI BREAD / 7 (v) (df)

GREEN SALAD Seoul fusion salad combines fresh mesclun, kale, earthy mung beans & glass noodles. Tossed in Korean-inspired dressing / 12 (vg) (df) (nga)

WOK CORN RIBS Wok corn ribs with sweet nori butter, togarashi, garlic & chives. Served with sriracha mayonnaise / 12 (v) (df) (nga)

SWEET TREATS

MONKEY MAGIC Our famous flambé banana, pineapple & cinnamon boat, with ice cream & coconut caramel for two / 18 **(add ice cream scoops / +4)** (vgo) (df) (nga)

CHOCOLATE XIAO LONG BAO Orange cream sauce, fried wonton, chocolate powder & dehydrated orange / 16 (v)

MATCHA TIRAMISU Mascarpone, espresso sponge & Vietnamese coffee. Finished off with caramel shards / 16 (v) (nga)